

November 13

The Boston Record says editorially:
"Despite the modus vivendi, Premier Bond of Newfoundland prepares for wholesale prosecution of fishermen engaged on American vessels in alleged violation of the bait act. In defying the imperial government and public sentiment favorable to business leaving American gold in the island, he is pig-headedly riding for a fall. After the political disturbance he invites, he will have the chastening knowledge of the man who monkeyed with a buzz-saw."

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OYSTER DREDGE SLAVES.

Norfolk, Nov. 13.—Nine men, alleging that they had been held in slavery on board the Chesapeake bay oyster dredge James A. Whiting, off Tangier island, since they were "shanghaied" from Richmond and placed aboard the Whiting Oct. 3, were rescued by deputy United States marshals and landed in Norfolk. The nine men were held as witnesses.

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DAILY TIMES FISH BUREAU.

Today's Arrivals and Receipts.

Sch. Maggie and May, Banks, 180,000 lbs. salt cod.
Sch. Agnes, Quero Bank, 12,000 lbs. salt cod, 12,000 lbs. halibut.
Sch. Conqueror, via Boston.
Sch. Bohemia, Banks, 130,000 lbs. salt cod.
Sch. Viking, shore.
Sch. George H. Lubee, shore.
Sch. Minerva, shore.
Sch. Moanani, via Boston.
Sch. Belbina P. Domingoes, via Boston.

Today's Fish Market.

These prices are based on the last known sales.

Splitting prices of fresh fish: Large Eastern cod, \$1.75; medium do., \$1.25; large Western cod, \$2.62 1-2; medium do., \$1.37 1-2; haddock, \$1.00; cusk, \$1.75; hake, \$1.40; pollock, 95 cts.

Salt handline Georges codfish, \$5.00 per cwt. for large, \$4.00 for medium.

Salt Trawl Georges codfish, \$5.00 for large \$3.50 for medium.

Salt hake, \$2.00.

Salt haddock, \$2.00.

Salt cusk, \$2.25.

Salt "drift" cusk, \$2.00.

Salt pollock, \$1.50.

Salt trawl bank codfish, \$4.25 to \$4.50 for large, \$3.37 1-2 to \$3.50 for medium and \$2.00 for snappers.

Large salt "drift" Georges codfish, \$4.25 medium do., \$3.25.

Flitched halibut 7 1-2 cts. lb.

Round pollock, 95 cts. per cwt.

Shore salt herring, \$1.75 per bbl. clear of the barrel.

Eastern "halibut" codfish, \$4.37 1-2 per cwt. for large and \$3.25 for small.

Fresh herring \$1.50 per bbl.

Bay salt mackerel, \$35 per bbl. for large and \$22 per bbl. for mediums.

Bank halibut, 12 cts. per lb. for white and 10 cts. per lb. for gray.

Salt dory handline bank cod, \$4.75 per cwt. for large and \$3.75 for medium.

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Boston.

Sch. Tecumseh, 3500 haddock, 1300 cod, 4000 hake.
Sch. Mabel Bryson, 9000 haddock, 2500 cod.
Sch. Rose Standish, 2000 haddock, 1000 cod, 1000 hake.
Sch. Annie Perry, 8000 haddock, 5000 cod, 4000 hake.
Sch. Muriel, 8000 haddock, 10,000 cod, 4000 hake, 2000 cusk, 300 halibut.
Sch. Georgianna, 9000 haddock, 5000 cod, 6000 hake.
Sch. Teresa and Alice, 6000 haddock, 1000 cod, 1000 hake.
Sch. Cynthia, 20,000 haddock, 10,000 cod, 25,000 hake.
Sch. Manhasset, 20,000 haddock, 2000 cod, 15,000 hake.
Sch. Marshal L. Adams, 10,000 haddock, 4000 cod, 7000 hake.
Sch. Regina, 3000 haddock, 5000 cod, 8000 hake.
Sch. Terra Nova, 28,000 haddock, 7000 cod, 10,000 hake.
Sch. Metamora, 10,000 haddock, 2000 cod, 8000 hake.
Sch. Buena, 7000 haddock, 2000 cod, 6000 hake.
Sch. Tartar, 22,000 haddock, 6000 cod, 20,000 hake.
Sch. Jessie Costa, 14,000 haddock, 4000 cod, 7000 hake.
Sch. Mooween, 24,000 haddock, 6000 cod, 14,000 hake.
Sch. Nettie Franklin, 10,000 haddock, 8000 cod, 7000 hake.
Sch. Onato, 30,000 haddock, 8000 cod, 12,000 hake.
Sch. Morning Star, 18,000 haddock, 14,000 cod, 15,000 hake.
Haddock, \$3.60 to \$3.75 per cwt.; large cod, \$4; market cod, \$2; hake, \$1.25 to \$2.50; pollock, \$1.50.

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TOP NOTCH PRICE.

Thirty-nine Dollars a Barrel Paid for Salt Mackerel.

Gloucester Herring Catchers Saw Schools Off Louisburg.

The highest price of the season on salt mackerel was reached on Monday, when the fare of the little sch. Hobo, five barrels in all, of large fish in splendid order, sold to Harvey C. Smith & Son at the fancy figure of \$39 per barrel.

The ocean liner Toronto, which arrived at Boston yesterday, brought from Hull, England, 106 barrels of Norway salt mackerel, consigned to Fred Bradley of this city. This is quite a valuable consignment as Norway bloaters are quoted in the vicinity of \$55 per barrel.

Mackerel are still coming from the Provinces. The steamer Calvin Austin, which arrived at Boston from St. John, N. B., yesterday had 246 barrels, 80 barrels of which were large fish.

Capt. William H. Cinett of sch. Titania and Capt. Charles Doucette of sch. Talisman, both of this port, which arrived at North Sydney, C. B., last Thursday, report seeing large schools of mackerel off Louisburg, C. B.

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CLASH NOT UNLIKELY.

Russian and Japanese Warships May Engage In Fight.

STRIFE OVER SEAL KILLING.

Two Russian Patrol Vessels Reported Sunk.

Washington, Nov. 14.—No confirmation of the Victoria report that two Russian converted cruisers had been sunk by a Japanese destroyer in the neighborhood of the seal islands can be had at the state department or the Russian and Japanese embassies here.

Unofficial reports are to the effect that there has been much friction between the Russian guards patrolling the seal rookeries in the neighborhood of Copper islands and Japanese seal poachers, similar to the friction which has arisen in the case of our own seal islands, and the officials would not be surprised if bloodshed resulted off Copper island, as in the case of the Pribilof islands.

One report was that the crew of a Japanese sealing vessel had attacked the Russian shore patrol, firing repeatedly at the blockhouse in which the latter sought refuge. In return the Russian cruisers have captured several Japanese sealing vessels and hard feelings have resulted because the Japanese claim that they were unlawfully seized outside of the three-mile limit, and the fishermen have called upon their own government for protection.

The situation is regarded here as one that might readily become critical in case a Japanese warship should fall in with a Russian cruiser carrying off a prize of this kind.

SANK TWO SEAL PATROLS.

Victoria, B. C., Nov. 14.—Two converted cruisers, Sitka and Kellma, according to advices received from the Empress of China, have been sunk by a Japanese destroyer at the seal rookeries off Copper island.

A Japanese newspaper prints a dispatch from Vladivostok telling of the act, and it has created great excitement in Japanese cities where the news has been received. The dispatch adds that excitement runs high in Vladivostok, also.

The two vessels reported sunk had been doing patrol duty in the seal waters. The cause of the clash between the Japanese destroyer and the patrol boats has not been learned.

Copper island lies east of Southern Kamchatka and is in Russian territory. It is believed that the vessels that were sunk were Russian boats.

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Halibut Sale.

The fare of sch. Agnes sold to the New England Fish Co., at 11 cents per pound for white and 9 1-2 cents for gray.

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HAS MODEL FISH PLANT.

Gloucester Fresh Fish Co.
at Home at Butler Wharf.

EQUIPMENT IS MOST COMPLETE.

Expert Fish Men Call Plant Finest in the Country.

Comfortably situated and ready for business three days ahead of contract time, the Gloucester Fresh Fish Company is now housed in a most model manner in what Boston and New York fish men call the most complete and up-to-date fresh and smoked fish plant in the country.

The contracts called for the completion of the building for occupancy on November 15, but so well did everything work and so hard did all hands hustle, that the company was in its new office a week ago and on Monday morning was able to open the big doors and begin actual business, taking in some half a dozen trips.

An inspection of the establishment shows that Manager Livingston has planned well and the fruits of his years of experience are seen in the handy and convenient manner in which every part of the building is laid out with an eye to time and labor saving.

The structure, the main building of which is 200 feet front on the Harbor Cove side of the new Butler wharf at the Fort, is finely situated for the carrying on of a large fish business. In the southeast end of the building are situated the offices of the company. Each room is spacious, all the bookkeepers, clerks and stenographers having plenty of room and light.

Manager Livingston's private office is in the easterly corner, and from it leads doors to the operating room and the main office.

Everything is neat and tasty, with a regular business look and no evidence of display.

In the main office, is an automatic telephone service, the first one of the kind ever set up in this city, connecting with every part of the building and plant, so that Manager Livingston or any of his foremen by simply taking the receiver off the hook can be connected with any local telephone, or Boston, New York or other places. By means of this system the manager can from his desk or any part of the building he happens to be, direct the working of the plant without having to run all over the place. In addition to this, every foreman has a number which strikes a large gong and calls him to the nearest 'phone. There is also a fire alarm call.

The building throughout is completely equipped with gas and electric lights and electric motors furnish power for lifting, grinding, etc.

Connected with the main office is a large toilet room and well stocked stationery room.

Passing out from the main office the next room is the kitchen, equipped in home style, for the use of all the employees. Beyond the offices and kitchen and taking up the remaining length of the main building to the northward is the loft. This is used for a store room for shoeks, etc. Halfway on the left is the ice mill, built into the structure. The ice is hoisted to this floor and the cakes pushed into the big mill, where the sharp steel teeth grind it to the required size, and it drops into a large specially constructed bin on the floor below.

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Leading from the main building, still on the second floor, one comes to the "lobby," or room for the employees. It is large, light and airy, comfortably furnished, and has a locker for each man in which to hang clothes, etc. At the rear of this room is a door and staircase for workmen only. Just beyond the lobby is a store room for barrels, etc.

Adjoining the lobby, in the wing, is the printing room, where all the finnan haddie, herring and other boxes are printed, one of the presses printing two colors at once, turning out 48 ends or sides a minute. This room is connected with the packing room on the floor below by a chute, so that the boxes can be quickly handled. All about the place are these labor and time saving devices.

On the lower floor, the wing or ell is completely taken up by the finnan haddie department. Next to the fish room in the main structure is the cleaning room, fitted with all up-to-date apparatus for cleaning and draining the fish in the best and most expeditious manner. At the rear of the cleaning room is a large packing room and large sawdust pen, zinc lined to prevent any danger of fire from spontaneous combustion. At the rear of the packing room are the smoke houses, eight in number, completely equipped and with a capacity of 25,000 pounds daily.

At the rear of this big ell, some 75 feet away, is another large smoke house for the smoking of herring, and which is connected with a building used exclusively for the packing of herring.

The lower floor of the main building is entirely devoted to the fish business, the taking in, weighing, icing, boxing, and shipping of fresh fish. It is laid out and arranged with an eye to doing the work quickly and with least effort. The big ice bin is on the left, in the center and has two big doors, so that it can be worked from both sides. In the farther southwest corner is the retail department and shipping room. Through the center of the main fish room a gutter runs the whole length, connecting with the dock, so that the floor can be quickly and easily cleaned, and drained and always kept clean.

All through the structure are evidences of the thought given to the laying out of the same. Each room and department follows the other naturally. The offices are heated by a hot water system and the printing office, lobby and finnan haddie departments are heated by steam.

Some 125 feet from the end of the main building, to the southward and standing on the edge of the wharf is one of the company's old smoke houses, which will be used as a salt bin. Between this and the main building, another structure 50 by 70 feet will be built for a salt fish house, for it is the intention of the company to engage in all branches and do a general fish business.

Apparently no expense has been spared by the Butler heirs to make the structure first class in every respect. The laying out of the building in its different parts and all that pertains to the quick handling of goods and saving of time and labor originated in the brain of Manager Edward J. Livingston. An untiring worker himself and "born and brought up," as the saying is, in the fish business, he knew what he wanted for a model plant—and he has it. Some two years ago, when the company first thought of going to the present location, he had a set of plans made showing how the plant should be laid out. The building today in its every arrangement, embodies those ideas, almost without a single change.

Manager Livingston knows the value of time and time-saving and has spared no expense to make the plant up-to-date in every respect, so that the greatest amount of work can be done in the least amount of time and with the least amount of labor. The plant is a credit to his work and judgment.

Everything is now ready to do business and it is to be hoped that the company will receive a goodly share of fish. When new industries are spoken of, it might be well to remember this concern, already well established and which, with little encouragement

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from vessel owners and skippers, cannot fail to be for the good of all and a benefit to the city generally.

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CONSULAR AGENCY CLOSED

So Reports Firm of A. N. Whitman & Co. of Canso.

Vessel Owners Urged To Work for Suspension of Order.

The United States consular agency at Canso, N. S., has been closed by orders from Washington. The news of this was received here yesterday by telegram from A. N. Whitman & Son, sent to one of the large vessel owners. The telegram reads as follows:

"United States consular agency here ordered closed by Washington. This is apparently a mistake as many American vessels call here and the closing of the office means delay and inconvenience to them. If there is a consular agent here, sick and injured seamen can be quickly taken care of and authority for transshipment of fish can be done better and quicker. Urge Washington to cancel or suspend the order."

Vessel owners here cannot understand why the consulate at Canso should be closed. The port is one of the important ones on the Nova Scotia coast, and many American vessels enter and clear there every year, especially the salt bankers, fresh halibuters and seiners. It is a headquarters for bait and a good point from whence to transship fish, and the closing of the consular agency there would certainly be regretted here.

Many of the vessel owners here think it odd that if the agency is closed, no word has been received here from Washington regarding the matter, and some feel that perhaps there may be a transfer of consular agents there, as there is much talk at present of transfers and promotions in the service.

The telegram is, however, very direct and comes from a most reliable firm and is no doubt correct. It is probable that an inquiry will soon be made at Washington regarding the matter and a protest probably made against the closing of the office.

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TO PROSECUTE FISHERMEN.

St. Johns, Nov. 14.—A colonial fishery inspector expects to issue writs today for the prosecution of colonial fishermen for joining American vessels in fishing operations. The colonial authorities strongly resent the attitude of the commander of the British cruiser Brilliant, who has assured the fisherfolk that the Anglo-American modus vivendi will protect them.

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Good Stock.

Sch. Annie Perry of Provincetown has stocked \$22,000, in the market fishery, since January 1, her crew of 22 men sharing \$315.

BIG YEAR'S WORK.

Sch. Mary C. Santos Stocks \$36,000 and Will Haul Up.

Sch. Mary C. Santos, Capt. Manuel C. Santos, of Provincetown, will now haul up for two months, after a most successful season that has made her probably high line for 1906 of the Provincetown fresh fishing fleet with the fine stock of \$36,000. Last year this same craft carried off the Provincetown high line honor with the big stock of \$42,000.

The Unappreciated Herring.

New Englanders have been accustomed, since early times, to look upon the herring as an inferior food fish. To be "brought up on herring and johnny cake" has been a condition establishing one's social position as somewhere near the bottom of the ladder. There are persons in New England who think it beneath their dignity to admit they like herring.

This prejudice against an abundant and nutritious source of food supply is slowly disappearing; but if more people could see the value of herring, and would eat more of them, the pinch of the beef trust would be less felt. It is just as easy to make a meal at five cents from a good herring as it is at \$2 from a steak, and to some people just as pleasant.

When Sir Thomas Lipton was in Boston recently the meal which pleased him most in his round of entertainment was a breakfast at a yacht club, in which the chief dish was kippered herring. The English, from king to peasant, eat herring. A dish of kippers is the rule on many a fashionable breakfast table in the British isles, as it is also on the bare board in the workman's cottage.

There is no shortage in the herring supply of New England this year, though friction with Newfoundland over the fisheries may reduce somewhat the cargoes from that source.

If New England were alive to the economic value of the herring she would eat all her supply herself, instead of shipping it elsewhere, and would thereby set an example to the rest of the country in frugal living and independence.—Boston Globe.

ANOTHER CARGO.

British Schooner B. G. Anderson Has Salt Herring Fare.

The Nova Scotia schooner B. G. Anderson arrived at this port just before noon from Bay of Islands, N. F., with a cargo of 1200 barrels of salt herring.

The cargo was consigned to J. Hackett, master of the vessel, and has been sold to Orlando Merchant.

Western Halibut at Boston.

Three cars of Pacific halibut were received at Boston yesterday.

Swept Fish from Deck.

Sch. Rose Standish had quite a severe time in the Sunday gale. The crew set that morning and had 4000 pounds and were dressing them on deck when the storm struck. Several seas were shipped and one swept the deck of the fish and everything movable except the dories.

OVER \$13,000.

Salt Bank Stock of Sch. Tattler a Record Breaker.

High Liner of the Crew Profited to Extent of \$340.

Sch. Tattler, Capt. Alden Geel, weighed off 318,000 pounds of salt cod as the result of her recent dory handline trip of three months. On this trip, the craft made one of the largest stocks ever placed to the credit of a salt banker and the largest ever made by a salt banker making two trips in one season.

The fare brought \$4.75 per hundred weight for large and \$3.75 for mediums and the stock reached the phenomenal total of \$13,200.

On this magnificent total the large crew of men made an average share of \$227 to a man, while the high liner of the crew got \$340 for his share of the voyage. This is sch. Tattler's second trip this season, her first one being a pollock seining trip to Sable Island bank, on which she brought home a fare of 344,000 pounds of salt pollock. These two fares give Capt. Geel a stock of over \$19,000, and will make the Tattler the high liner of the salt bankers this season.

Capt. Geel's many friends are pleased at his success which is certainly merited by his ability and hard work.

DAILY TIMES FISH BUREAU.

Today's Arrivals and Receipts.

Steamer Hurricane, shore, 235 bbls. fresh herring.

Sch. Rebecca Bartlett, shore.

Sch. Valentina, shore.

Sch. Hattie A. Heckman, Banks, 70,000 lbs. salt cod.

Sch. Helen F. Whitten, Banks, 100,000 lbs. salt cod.

Today's Fish Market.

These prices are based on the last known sales.

Splitting prices of fresh fish: Large Eastern cod, \$1.75; medium do., \$1.25; large Western cod, \$2.62 1-2; medium do., \$1.37 1-2; haddock, \$1.00; cusk, \$1.75; hake, \$1.40; pollock, 95 cts.

Salt handline Georges codfish, \$5.00 per cwt. for large, \$4.00 for medium.

Salt Trawl Georges codfish, \$5.00 for large \$3.50 for medium.

Salt hake, \$2.00.

Salt haddock, \$2.00.

Salt cusk, \$2.25.

Salt "drift" cusk, \$2.00

Salt pollock, \$1.50.

Salt trawl bank codfish, \$4.25 to \$4.50 for large, \$3.37 1-2 to \$3.50 for medium and \$2.00 for snappers.

Large salt "drift" Georges codfish, \$4.25 medium do., \$3.25.

Flitched halibut 7 1-2 cts. lb.

Round pollock, 95 cts. per cwt.

Shore salt herring, \$1.75 per bbl. clear of the barrel.

Eastern "halibut" codfish, \$4.37 1-2 per cwt. for large and \$3.25 for small.

Fresh herring \$1.50 per bbl.

Bay salt mackerel, \$35 per bbl. for large and \$22 per bbl. for mediums.

Bank halibut, 11 cts. per lb. for white and 9 1-2 cts. per lb. for gray.

Salt dory handline bank cod, \$4.75 per cwt. for large and \$3.75 for medium.

Boston.

Sch. Ida S. Brooks, 5000 haddock, 500 cod.
Sch. George E. Lane, Jr., 10,000 cod.
Sch. James and Esther, 22,000 cod.
Sch. Quonnapowitt, 9000 haddock, 4000 cod, 5000 hake.

Sch. E. C. Hussey, 14,000 cod.
Sch. Joseph W. Lufkin, 3000 cod, 20,000 hake, 3000 cusk.

Sch. Lucania, 5000 haddock, 3000 cod, 5000 hake.

Sch. Mary A. Whalen, 20,000 haddock, 6000 cod, 9000 hake.

Sch. Thomas A. Cromwell, 16,000 haddock, 2000 cod, 8000 hake.

Sch. Frances V. Silva, 10,000 haddock, 4000 cod, 10,000 hake.

Sch. Olivia Sears, 3000 pollock.

Sloop Morning Star, 4000 pollock.

Sloop Helen D. Lane, 4000 pollock.

Sch. Eva Avina, 11,000 pollock.

Sch. Olympia, 18,000 cod.

Sch. Illinois, 12,000 haddock, 4000 cod, 8000 cod.

Sch. Emilia Enos, 1500 haddock, 1500 cod, 4000 cod.

Haddock, \$4 per cwt.; large cod, \$4 to \$5; market cod, \$2; hake, \$1.35 to \$1.75; pollock, \$1.50.

Fishing Fleet Movements.

Sch. Almeida was at Portland yesterday with 10,000 pounds of fresh fish.

Sch. Volant of this port was at Portland yesterday.

Sch. William H. Rider was at Halifax on Sunday.

CANSO CONSULAR AGENCY.

A Prominent Fish Concern Wants It Re-Established.

In regard to the closing of the United States consular agency at Canso, N. S., as exclusively reported in the first edition of Wednesday's Times, Capt. Charles H. Harty has also received the following message from Mr. W. E. Cowang, who is the local manager there of the New York Fish Co., with which concern Capt. Harty has formerly been associated:

"Consular agency discontinued. Use influence to have it re-established. Consul at Sydney is holding it open for one week. Try Congressman Gardner and others."

Newfoundlanders at North Sydney to Ship.

There are many Newfoundlanders at North Sydney, C. B., looking for berths on the American fishing schooners now in port on their way to Bay of Islands for herring. Many of these men came up last week and more are expected by the steamer Bruce on her next trip.

Herring News.

Herring are scarce at present at Bay of Islands, but plenty are reported outside and only a westerly wind is needed to drive them into the arms. Good hauls are reported at Bonne Bay.